

Providing Creative Solutions



Fruit and Vegetable Processing





FRUIT AND VEGETABLE PROCESSING

The fruit and vegetable processing season is a hectic and stressful time filled with deadlines and a unique set of challenges. You need to focus on production while maintaining a safe and wholesome product. You have a limited amount of time to get your product from field to package while it is at its peak of freshness, so a short sanitation window is essential for maximum production time.

Hydrite can help.

What sets us apart from other chemical manufacturers and distributors is our ability to be your “one-stop-shop” for all things chemical; one company, one shipment, one contact and one purchase order. You will benefit with our:

- Sanitation chemicals
- Commodity chemicals
- Defoamers
- Food ingredients
- Processing water microbials
- Wastewater treatment

We Offer Hala, Kosher-Pareve, FCC, and many certified products to meet the needs of our customers. We make it easy to access these certificates through our customer portal where all of the audit supporting materials are located.

SANITATION CHEMICALS

- CIP and boil out detergents
- Sanitizers
- Foam cleaners
- Manual cleaners
- Fruit and vegetable wash compounds
- Blancher cleaners
- Filler/steamer cleaners
- Cook kettle cleaners
- Flume treatment chemicals
- Hand soaps and sanitizers

SANITATION

Plant sanitation has a direct impact on product shelf life and maximizing your production. Your sanitation program also impacts effluent costs, employee safety, and the life of your equipment. Customer and regulatory audits demand that your plant is clean and sanitary. Hydrite produces a complete line of sanitation products for fruit and vegetable processing, and provides service, training and consultative recommendations for optimal results.

COMMODITY CHEMICALS

In addition to manufacturing plant sanitation chemicals, Hydrite is one of North America's largest chemical distributors. We can supply a wide range of commodities including:

- Caustic soda
- Chlorine (liquid and gas)
- Glycols
- Metabisulfite
- Muriatic acid
- Phosphoric acid

WASTEWATER TREATMENT

You are required to meet stringent wastewater treatment discharge regulations and Hydrite has the chemistry and expertise to help you meet those regulations. We will analyze your current chemistry and process, and implement strategies that focus on optimizing cost and enhancing efficiencies.

- Acids and caustic for pH adjustment
- Coagulants for clarification
- Polymers and flocculants for liquid/solid separation
- Phosphorous reduction compounds
- Odor control compounds
- BOD/Solids reduction

FOOD INGREDIENTS

Hydrite is a single source provider of distributed dry ingredients and manufactured liquid chemical additives to fruit and vegetable processors.

- Ascorbic acid
- Citric acid
- Calcium chloride
- Calcium lactate
- Food grade phosphoric acid
- Lactic acid
- Sodium benzoate

PERACETIC ACID (PAA)

PAA is used for sanitizing of food contact surfaces, sanitizing and disinfecting of animal premises, and as a food processing aid for antimicrobial intervention without imparting odors, colors, or flavors to the finished product.

Benefits of using PAA:

- Effective against broad spectrum of microorganisms
- Sustainable and safe decomposition
- Controls odors
- Operates over a wide temperature and pH range
- No toxic by products
- Non-foaming
- Easy to use

Our focused and customer-centric food industry experts have the chemical compounds and control and application equipment to help you achieve your financial goals and keep your products delicious and safe.



DEFOAMERS

Hydrite manufactures a full line of defoamers to eliminate production and wastewater problems caused by excessive foaming. We offer silicone and non-silicone based food grade defoamers for use in product pumping systems, CIP and wastewater, along with the associated feed and control equipment.

SAFETY AND TRAINING

Chemical handling can be hazardous if not done properly. Inherent dangers of industrial chemical handling must be conveyed and understood throughout your organization. Our bilingual bucket tags, safety charts and video training materials reduce the chance of employee accidents and medical claims.

EQUIPMENT

Our service specialists, technical service and engineering staff can recommend the proper chemical feed and control equipment to ensure safe, accurate and economical chemical use.

- Bulk and tote chemical storage and transfer of detergents and ingredients
- CIP and boil out detergent feed systems
- Foam control equipment
- Foam cleaning equipment
- Central sanitizing system
- Central doorway foaming systems
- Automated membrane chemical feed systems



Looking to simplify your chemical program, streamline logistics, and improve efficiency?

Hydrite offers customized programs that align with customer requirements and strategies.

Contact Us Today!

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